GASTROBACK®

Operating Instructions

DESIGN
EGGBOILER

Art.-Nr. 42801

Important Safeguards

Carefully read all instructions before operating this appliance and save for further reference. *Do not attempt to use this appliance for any other than the intended use, described in these instructions. Any other use, especially misuse, can cause several injuries or damage by electric shock, heat or fire.*

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

- *Do not attempt to operate the appliance if water leaks out of the steamer base or any parts or accessories are likely to be damaged or subject to inadmissible strain (i.e. mechanical or electric shock, overheating, moisture). Before use, always check the appliance and each part of it on impeccable operation. Any use of accessories, attachments or spare parts not recommended by the manufacturer may result in fire, electrical shock and injuries to persons. If the appliance or any part of it is likely to be defective or not operating in the intended way, immediately unplug from power supply and return the entire appliance to an authorised service centre for examination and repair.*
- *Any maintenance, repair and operation other than described in these instructions must be performed at an authorised service centre to avoid risk of electrical shock, fire or injuries to persons. Do not operate the appliance with any parts or accessories not recommended by the manufacturer.*
- *Close supervision is necessary when the appliance is used near young children. Do not let young children play with any parts of the appliance. The appliance is not intended for use by children or infirm persons without supervision.*
- *Do not let the plug or power cord hang over the edge of the table or counter. Take care that no one will pull the appliance by the power cord, especially when young children are near. For storage always keep the entire appliance dry and clean and where young children cannot reach it. Do not place any hard and/or heavy objects on the appliance or any part of it.*
- *Always place the appliance on a stable, even, dry and sufficiently large surface. Do not place the appliance near the edge of the table or counter. Do not place any cloth or tissue beneath the appliance to avoid any risk of fire and electric shock. Always keep the table or counter clean and dry and immediately wipe off spilled liquids.*
- *During operation keep the appliance in an appropriate distance of at least 20 cm on each side to furniture, walls, boards, curtains and other objects. Keep at least 1 m of free space above the appliance. Do not operate the appliance near any heat-sensitive or moisture-sensitive materials or under boards to avoid damage caused by steam and condensate.*
- *The appliance or any part of it may never touch hot surfaces. Do not place the appliance and any part of it on or near hot surfaces, (i.e. burner, heater or oven).*

- *Before use always make sure that the appliance is assembled properly and a sufficient amount of water is filled on the heating plate. Do not operate the appliance without water. Do not overfill the heating plate.*
- *Do not move or tilt the appliance during operation to avoid overflowing of boiling water. Immediately switch off and unplug the appliance, if water leaks out of the eggboiler during operation.*
- *This appliance is for household use only and NOT intended for use in moving vehicles or outdoors.*

Important Safeguards for Electrical Appliances

Care must be taken when using any electrical appliance. Please adhere to the following precautions.

- *Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (230 V, 50 Hz, AC). Always connect the appliance directly to a mains power supply wall socket with protective conductor (earth/ground) connected properly. The installation of a current safety switch with a maximum rated operating of 30 mA in the electrical circuit is recommended. If in doubt, contact your electrician for further information.*
- *Do not use any extension cord or multiple socket to avoid risk of fire or electric shock.*
- *The appliance is designed for partly unattended operation. You will hear a loud acoustic signal when the eggs or vegetables are boiled. Always switch off the appliance and unplug from the power outlet when not in use and before moving or cleaning the appliance.*
- *Always handle the power cord with care. The power cord may never be knotted, twisted or squeezed. Do not pull or strain the power cord. Always grasp the plug to disconnect the power cord from the power outlet. Do not let the power cord hang over the edge of the table or counter. Take care not to entangle in the power cord.*
- *Always grab hold of the steamer base for moving the appliance.*
- *Do not immerse the steamer base or power cord in water or any other liquid. Do not spill or drip any liquids on the power cord or exterior of the steamer base. Never place the steamer base or power cord in an automatic dishwasher or under a tap. When liquids are spilled on the exterior of the steamer base, immediately switch ´OFF` and unplug the appliance and dry it.*

Hot Surfaces – Risk of Burns

The Gastroback Design Eggboiler is designed for cooking and poaching eggs, making omelettes and steaming vegetables and, therefore, the exterior of the Design Eggboiler will get hot during operation. In addition, there is one steam vent in the lid. Beware of steam and hot condensate during operation and even some minutes after switching off the appliance, especially when removing the egg tray and/or the lid.

- *Do not touch hot surfaces (steamer base, steamer trays, egg tray and lid) while the appliance is in use or shortly after use. Always grab hold of the steamer base for moving and operating the appliance and lifting the lid and steamer trays. Additionally, we recommend to use a panholder or ovenglove for removing the lid and/or steamer trays. The steamer base, steamer trays and lid are still hot, even some minutes after switching off. Do not touch any heat-sensitive objects with the hot lid or steamer trays. Do not place any heat-sensitive objects in or on the steamer.*
- *Before assembling, always ensure that there are no objects on the heating base.*
- *Close supervision is important, when moving any parts of the appliance (i.e. egg try, steamer trays or lid) during operation or immediately after switching off. Do not move or tilt the steamer base during operation or when it is still hot, to avoid boiling water spilling from the heating base, causing injuries of persons or damage. Always unplug the appliance and let it cool down to room temperature before moving it.*
- *For operation place the appliance on a dry, stable, heat-resistant and water-resistant, even surface (i.e. glass, ceramics, stone). The appliance or any parts of it may never touch hot surfaces. Do not place the appliance or any part of it on or near hot surfaces, (i.e. burner, heater or oven). Never place the appliance on any power line cord to avoid fire and electrical shock.*
- *Before use ensure that the appliance is completely and properly assembled, the egg tray does not tilt or wobble, and that there is a sufficient amount of water on the heating base.*
- *Always keep the lid in place during operation. Otherwise power consumption increases significantly and the foods will not be cooked sufficiently. Ensure all persons stay in sufficient distance to the appliance during operation.*
- *There is one steam vent in the lid. Especially when removing the lid during operation or immediately after switching off, always keep your hands and arm as well as any clothing and other objects away from the steam vents to avoid scalds and damage.*
- *Do not place any heat-sensitive objects near the appliance during operation to avoid damage caused by heat, condensate and splashes.*

Maintenance of Plastic Surfaces

Any plastic parts coming in contact with foods, are manufactured of high-grade heat-resistant plastics. Do not use the appliance with any cracks or distortions of the plastic parts. Replace any damaged parts by using the recommended original spare parts.

- *Do not use metal utensils or other hard and sharp objects with the eggboiler to avoid scratching the plastic surfaces. Only use wooden or plastic utensils to stir and serve the food. Never use hard and sharp utensils to cut or scratch in the eggboiler.*
- *Never use abrasive cleaners, cleaning pads or any sharp objects (i.e. metal scouring pads) for cleaning. Carefully clean the appliance with a damped sponge or tissue and warm washing-up liquid. Steamer baskets, lid and measuring cup may be cleaned in an automatic dishwasher.*

- ***Never place the steamer base or power cord in an automatic dishwasher.***
- *Depending on the local water hardness we recommend to decalcify the appliance regularly (after ca. 7-10 operations). Use citric acid or vinegar solutions (50 ml water and 50 ml vinegar) for decalcifying. Do not use abrasive cleaner or cleaning pads for removing any deposits. After decalcifying thoroughly wipe with wet cloth to completely remove the decalcifier from the container (the decalcifier could spoil your food).*
- *Do not use any parts or accessories of the steamer for any other purposes than the intended use. Do not place the appliance or any parts of it in a microwave oven to avoid distortions and other damages. Do not place the appliance in direct sunlight for a long period of time.*

First use

Before first use, clean all removable parts of the steamer in warm soapy water (see Care and Cleaning).

WARNING: *Please handle all parts of the appliance with care. Switch off, unplug and allow the appliance to cool down, before moving or cleaning the appliance.*

Do not immerse the steamer base or power cord in any liquids or drip any liquids on it. Do not place the steamer base or power cord in an automatic dishwasher.

1. *Wipe the container in the steamer base with a damp soft cloth or sponge. Dry the outer surface of the steamer base thoroughly.*
2. *Clean the removable parts (egg tray, steamer trays, measuring cup, lid) in warm soapy water or an automatic dishwasher. Use a program that operates on lower temperature. Otherwise the plastic might deforms or changes colour.*

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Features of Your Design Eggboiler

4 steaming trays for poaching eggs, cooking omelettes and steaming vegetables

lid with steam vent

Egg tray for up to 7 soft or hard boiled eggs

Water heating base with non-stick easy clean surface

Steaming base with acoustic signal

Measuring cup with scale and egg piercer

On-/Off-switch with light control

Operating Your Design Eggboiler

Cooking eggs

1. *Prepare the appliance for use. Before first use or after a longer period of storage you should clean the appliance (see First Use). If necessary, pour out any remaining water. Always use fresh tap water for your eggboiler.*

Place the steamer base on an appropriate surface (level, dry, water-resistant and heat-resistant). During operation, always keep the appliance away from other objects: leave at least 20 cm of free space on each side and 1 m of free space above the appliance.

2. *Fill up the heating base in the steamer base with clear tap water. You can boil up to 7 eggs at one time. For soft or hard boiled eggs, fill the measuring cup with cold tap water to the desired level. The water level in the measuring cup depends on the amount of eggs you want to boil and the hardness. Less water is used when cooking more eggs. The amount of water used may have to be adjusted to allow for variations in temperature and size of eggs. Fill the cup with water to the line along side the number of eggs you are cooking.*

number of eggs	*amount of water (hard eggs)*	*amount of water (soft eggs)*
1	*100 ml*	*55 ml*
2	*90 ml*	*50 ml*
3	*80 ml*	*45 ml*
4	*70 ml*	*40 ml*
5	*60 ml*	*35 ml*
6	*50 ml*	*30 ml*
7	*40 ml*	*25 ml*

3. *Take the lid and the egg tray off the steamer base and pour the measured water on the heating base.*

CAUTION! *Do not overfill the heating base. Otherwise the water could overflow the brim of the heating base during operation. Only use clear water without any ingredients. Dry spilled water immediately. Ensure that the steamer base is situated on an even surface. If the steamer base is placed on an uneven surface, the heating base is only partly covered with water. An acoustic signal continuously sounds until you turn ´OFF` the appliance. The same will happen if you forget to fill the heating base with water and the eggboiler boils dry. Do not overfill the heating base.*

4. *Place the egg tray on the steamer base (see Features of Your Design Eggboiler). The egg tray will only fit in the right orientation. The rim of the egg tray must seat on the rim of the steamer base and the handles of the egg tray must face the sides. The steamer base is situated with the On-/Off-switch facing the front. The egg tray must fit without any gaps and may not move about or tilt.*

5. *Pierce the blunt end of the egg using the piercing needle on the underside of the measuring cup base. Piercing the egg prevents the egg shell from cracking while they are boiling. Position the eggs on the egg tray.*

6. *Insert the plug into a power outlet and turn the power on. Press the On/Off-switch to ´On`. It will illuminate and the water will be brought to the boil.* ***ATTENTION:*** *Ensure to have the lid on before turning on the appliance. Do not operate the eggboiler without the lid. Otherwise the food will not be cooked sufficiently. Beware of steam and hot condensate during operation and even some minutes after switching off the appliance, especially when removing the egg tray and/or the lid. Do not move or tilt the steamer base during operation or when it is still hot, to avoid boiling water spilling from the heating base, causing injuries of persons or damage.*

7. *The buzzer will sound when the eggs are ready. Press the On/Off-switch to 'Off`.The light control will turn off and the buzzer signal will stop.* ***Note:*** *The appliance does not switch off automatically. Pull the plug out off at the outlet and take the lid and the steamer trays off the egg tray.* ***Note:*** *Shortly quench the eggs when they are boiled. It is easier to remove the eggshell after quenching the eggs.*

WARNING! *Hot condensate may build up in the steamer trays and on the interior of the lid. Beware of hot condensate and steam when removing the steamer trays, egg tray or lid. Do not hold your hand, arm or face over the steam vents in the lid. Ensure that persons stay in sufficient distance to the appliance, when removing the lid, egg tray or steamer trays. Additionally, we recommend to use a panholder or ovenglove for removing the lid, egg tray, and/or eggs. Place the steamer trays, egg tray and/or lid on a water-resistant and heat-resistant surface where other persons will not touch it unintentionally.* ***CAUTION!*** *Ensure that the condensate will not drip on the steamer base. Immediately wipe off any spilled liquids.*

8. *Always clean the appliance immediately after use.* ***CAUTION!*** *Make sure the appliance has cooled to room temperature before moving or cleaning it.*
CAUTION: *Never leave any food dry up on the appliance or any parts of it. Always empty the heating base after use. See Care and Cleaning.*

Poaching/omelettes

1. *Prepare the appliance for use. Before first use or after a longer period of storage you should clean the appliance (see First Use). If necessary, pour out any remaining water. Always use fresh tap water for your eggboiler.*

Place the steamer base on an appropriate surface (level, dry, water-resistant and heat-resistant). During operation, always keep the appliance away from other objects: leave at least 20 cm of free space on each side and 1 m of free space above the appliance.

2. *For 1 or 2 poached eggs/omelettes fill the measuring cup to the 'medium number 1' level. Pour water into the heating base. The amount of water used may have to be adjusted to allow for variations in temperature and size of eggs. You can increase the cooking time at any time of the process: To increase the cooking time during operation just fill in more water.*

3. *Take the lid and the egg tray off the steamer base and pour the measured water on the heating base.*

CAUTION! *Do not overfill the heating base. Otherwise the water could overflow the brim of the heating base during operation. Only use clear water without any ingredients. Dry spilled water immediately. Ensure that the steamer base is situated on an even surface. If the steamer base is placed on an uneven surface, the heating base is only partly covered with water. An acoustic signal continuously sounds until you turn ´OFF` the appliance. The same will happen if you forget to fill the heating base with water and the eggboiler boils dry. Do not overfill the heating base.*

4. *Place the egg tray on the steamer base (see Features of Your Design eggboiler). The egg tray will only fit in the right orientation. The rim of the egg tray must seat on the rim of the steamer base and the handles of the egg tray must face the sides. The steamer base is situated with the On-/Off-switch facing the front. The egg tray must fit without any gaps and may not move about or tilt.*

5. *For best results when poaching and making omelettes use the 2 large steaming trays. Grease the steaming trays with butter or margarine. Break an egg into each of the 2 larger trays (or pour in omelette mix) and place trays onto the egg tray.*
ATTENTION: *Never place the steamer trays directly on the heating base!*

Recipe suggestion for omelette:

1 egg lightly beaten,
1 onion, peeled and chopped
1 slice ham, finely chopped
1 small tomato, finely chopped
1 tablespoon grated cheese
pepper to taste

Preparation: Combine all ingredients well.

6. *Insert the plug into a power outlet and turn the power on. Press the On/Off-switch to ´On`. It will illuminate and the water will be brought to the boil.* ***ATTENTION:*** *Ensure to have the lid on before turning on the appliance. Do not operate the eggboiler without the lid. Otherwise the food will not be cooked sufficiently. Beware of steam and hot condensate during operation and even some minutes after switching off the appliance, especially when removing the egg tray, steamer trays and/or the lid. Do not move or tilt the steamer base during operation or when it is still hot, to avoid boiling water spilling from the heating base, causing injuries of persons or damage.*

7. *The buzzer will sound when the eggs are ready. Press the On/Off-switch to 'Off`.The light control will turn off and the buzzer signal will stop.* ***Note:*** *The appliance does not switch off automatically. Pull the plug out off at the outlet and take the lid and the steamer trays off the egg tray.*

WARNING! *Hot condensate may build up in the steamer trays and on the interior of the lid. Beware of hot condensate and steam when removing the steamer trays, egg tray or lid. Do not hold your hand, arm or face over the steam vents in the lid. Ensure*

that persons stay in sufficient distance to the appliance, when removing the lid, egg tray or steamer trays. Additionally, we recommend to use a panholder or ovenglove for removing the lid, egg tray, steamer trays and/or eggs. Place the steamer trays, egg tray and/or lid on a water-resistant and heat-resistant surface where other persons will not touch it unintentionally. ***CAUTION!*** *Ensure that the condensate will not drip on the steamer base. Immediately wipe off any spilled liquids.*

8. *Always clean the appliance immediately after use.* ***CAUTION!*** *Make sure the appliance has cooled to room temperature before moving or cleaning it.*

CAUTION: *Never leave any food dry up on the appliance or any parts of it. Always empty the heating base after use. See Care and Cleaning.*

Steaming vegetables

1. *Prepare the appliance for use. Before first use or after a longer period of storage you should clean the appliance (see First Use). If necessary, pour out any remaining water. Always use fresh tap water for your eggboiler.*

Place the steamer base on an appropriate surface (level, dry, water-resistant and heat-resistant). During operation, always keep the appliance away from other objects: leave at least 20 cm of free space on each side and 1 m of free space above the appliance.

2. *For steaming vegetables fill the measuring cup to the 'medium number 1' level. Pour water into the heating base. The amount of water used may have to be adjusted to allow for variations in texture of the vegetables. You can increase the cooking time at any time of the process: To increase the cooking time during operation just fill in more water.*

3. *Take the lid and the egg tray off the steamer base and pour the measured water on the heating base.*

CAUTION! *Do not overfill the heating base. Otherwise the water could overflow the brim of the heating base during operation. Only use clear water without any ingredients. Dry spilled water immediately. Ensure that the steamer base is situated on an even surface. If the steamer base is placed on an uneven surface, the heating base is only partly covered with water. An acoustic signal continuously sounds until you turn ´OFF` the appliance. The same will happen if you forget to fill the heating base with water and the eggboiler boils dry. Do not overfill the heating base.*

4. *Place the egg tray on the steamer base (see Features of Your Design Eggboiler). The egg tray will only fit in the right orientation. The rim of the egg tray must seat on the rim of the steamer base and the handles of the egg tray must face the sides. The steamer base is situated with the On-/Off-switch facing the front. The egg tray must fit without any gaps and may not move about or tilt.*

5. *For steaming vegetables use the steaming trays. Prepare the vegetables and fill them into the steaming trays. Place trays onto the egg tray.* ***ATTENTION:*** *Never place the steamer trays directly on the heating base!*

6. *Insert the plug into a power outlet and turn the power on. Press the On/Off-switch to ´On`. It will illuminate and the water will be brought to the boil.* ***ATTENTION:*** *Ensure to have the lid on before turning on the appliance. Do not operate the eggboiler without the lid. Otherwise the food will not be cooked sufficiently. Beware of steam and hot condensate during operation and even some minutes after switching off the appliance, especially when removing the egg tray, steamer trays and/or the lid. Do not move or tilt the steamer base during operation or when it is still hot, to avoid boiling water spilling from the heating base, causing injuries of persons or damage.*

7. *The buzzer will sound when the eggs are ready. Press the On/Off-switch to 'Off`.The light control will turn off and the buzzer signal will stop.* ***Note:*** *The appliance does not switch off automatically. Pull the plug out off at the outlet and take the lid and the steamer trays of the egg tray.*

WARNING! *Hot condensate may build up in the steamer trays and on the interior of the lid. Beware of hot condensate and steam when removing the steamer trays, egg tray or lid. Do not hold your hand, arm or face over the steam vents in the lid. Ensure that persons stay in sufficient distance to the appliance, when removing the lid, egg tray or steamer trays. Additionally, we recommend to use a panholder or ovenglove for removing the lid, egg tray, steamer trays and/or eggs. Place the steamer trays, egg tray and/or lid on a water-resistant and heat-resistant surface where other persons will not touch it unintentionally.* ***CAUTION!*** *Ensure that the condensate will not drip on the steamer base. Immediately wipe off any spilled liquids.*

8. *Always clean the appliance immediately after use.* ***CAUTION!*** *Make sure the appliance has cooled to room temperature before moving or cleaning it.*

CAUTION: *Never leave any food dry up on the appliance or any parts of it. Always empty the heating base after use. See Care and Cleaning.*

Care and Cleaning

WARNING! *Always unplug and let the appliance cool down before moving or cleaning it. Do not place or immerse the steamer base or power cord in any liquids. Do not place the steamer base or power cord in an automatic dishwasher or under a tap. Do not spill any liquids on it.*

Because your food will not touch heated surfaces, the ingredients will not stick to the surfaces of the steamer and cleaning is quite easy. Discolouration of any plastic parts may occur with some strongly coloured food but will not affect the cooking performance in any way.

However, you should decalcify the heating base regularly to avoid any loss of performance as well as avoid excessive energy loss. See Decalcifying the heating base.

CAUTION! *Do not leave any food dry on the surfaces of the appliance. Do not use any abrasive cleaners or cleaning pads to avoid damage especially of the plastic parts. To soak dried food, just place the removable parts of the steamer in warm washing-up liquid for about ten minutes.*

1. *To switch off the appliance press the power button. The light control will turn off. Unplug the appliance and leave it to cool down to room temperature.*
2. *Wash the egg tray, steamer trays, lid, and measuring cup in warm soapy water using a soft cloth or sponge. Alternatively you may wash these removable parts in an automatic dishwasher. Use a program that operates on lower temperature. Otherwise the plastic might deforms or changes colour.*
3. *Empty the heating base and pour away eventually leftover water.*
4. *Wipe the steamer base with a clean damp cloth. If necessary, damp the cloth with soapy water first and then wipe with clear water. Make sure not to spill or drip any liquids on the exterior of the steamer base.*
5. *Dry the appliance and all parts of it. Possibly leave the parts of the appliance dry naturally for some minutes.*

Decalcifying the heating base

Dependent on the local water hardness, lime collects on the heating base, decreasing the eggboiler performance and increasing energy loss. Therefore we recommend to decalcify the heating base regularly (after 7 – 10 operations).

WARNING! Do not aspirate the fumes of boiling decalcifier solution.

Make sure, the room is well ventilated. To decalcify, soak a cloth in a mixture of water and vinegar (50 ml water and 50 ml vinegar) and leave the decalcified cloth for ca. 10 minutes rest on the heating base or pour the mixture directly onto the heating plate. ***ATTENTION:*** *Ensure that the appliance is turned ´Off`, the plug is pulled and that the appliance has cooled down. If the heating base is working the cloth could catch fire after the mixture has evaporated. After 10 minutes take the cloth off the heating base and wipe the steamer base with a clean damp cloth. If necessary, damp the cloth with soapy water first and then wipe with clear water. Make sure not to spill or drip any liquids on the exterior of the steamer base. Dry steamer base thoroughly.*

Storage of the Steamer

Always clean the appliance before storing (see Care and Cleaning). Store the entire appliance (including the operating instructions) on a clean and dry surface, where it is safe from frost and inadmissible strain (mechanical or electric shock, heat, moisture, direct sunlight) and where it is out of reach of young children. Do not place any hard or heavy objects on the appliance or any parts of it.

CAUTION: *Ensure the power cord will not become knotted, twisted or squeezed.*

Place the egg tray, the steamer trays and the lid on the steamer base. This way no accessories of the appliance get lost. Place the appliance on an even, stable surface, where it may not tilt or fall and no other objects could fall on it.

Notes for disposal

Dispose of the appliance must be effected in accordance with the corresponding local regulations and requirements for electrical appliances. Please contact your local disposal company.

Warranty

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted.

There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without an written agreement. The purchaser has to present the sales slip in assertion-of-claims and has to bear all charges of costs and risk of the transport.

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